GASTRO ECONOMY

IDEAL AKE

REFRIGERATED COUNTERS

The evolution of the original



MADE IN AUSTRIA

ISO 9001 certified

PRODUCT VIDEO

www.ideal-ake.at

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REFRIGERATED COUNTERS

With a view to the growing challenges in the catering and food retail sectors, IDEAL AKE refrigerated counters provide the basis for process-optimised handling and high storage capacity with energy-saving refrigeration – perfectly structured and individually adaptable systems for efficient and safe working.

M1 | – 1 °C to + 5 °C

38 %

Compact design – optimised space utilisation:
The ratio of net usable capacity to total volume is up to 38 % better than comparable units on the market.

Innovations

Setting new standards.

MORE INFORMATION

User-friendliness & hygiene
Optimised, hygienic interior
Removable drawer baskets
Plug-in shutter crossbars
Removable defrost water cup

Digitalisation & connectivity
New IDEAL AKE control unit
3.5" touch display
Full text display in various languages
Customised programmes
Up to nine refrigeration points on one display

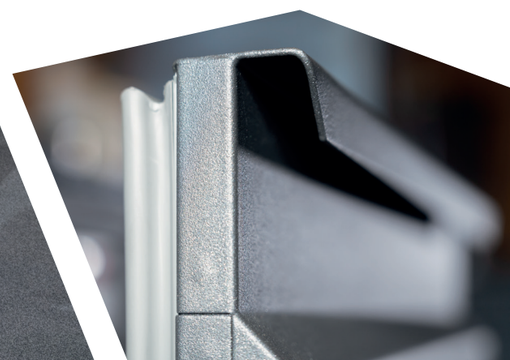
Design & individuality
Soft-close function
Machine compartment with design panel
Finishing options
Flush fronts
Variation possibilities

Serviceability
Pull-out unit
Pull-out defrost water evaporator tray
Swivelling evaporator

Sustainability & energy efficiency
30 % lower energy consumption
Sleep mode
Intelligent control
4D air ducting
Hybrid Shield evaporator
5-year guarantee on evaporator







User-friendliness & hygiene

Smooth processes thanks to sophisticated technology

Digitalisation & connectivity

new IDEAL AKE control unit



New: removable defrost water cup with integrated dirt separator for easy cleaning in the dishwasher

Protected **refrigeration lines** and **condensation line** in the rear panel of the unit

180° opening doors with extremely robust hinges for unhindered removal and loading

3.5" touch display with **intuitive menu navigation** and full text display in various languages

Up to nine refrigeration points on one display

Optional: HACCP recording, connection to MOD-BUS system, etc.

Customised programmes freely adjustable

Serviceability

New: removable drawer baskets with rounded inner edges for easy cleaning and smooth processes

New: optimised, hygienic interior with offset base tray and rounded edges – leak-proof and easy to clean

New: plug-in shutter crossbars and **shutter guides** (can be removed without tools)







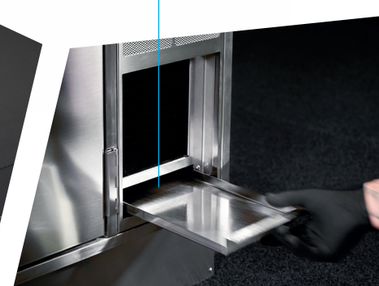
Evaporator and fan protected in CNS housing, swivelling and therefore easily accessible for servicing



Easily removable condenser filter, suitable for cleaning in the dishwasher

New: pull-out unit and **defrost water evaporator tray** for easy servicing and cleaning





Customise your unit

Built-in elements

Built-in elements can also be easily changed at a later date (from doors to drawers and vice versa). A wide range of accessories such as drawer crossbars, support frames and **soft-close functions** are available for drawer units. **Available built-in elements**: Door, drawers in various sizes (½, ⅓, ⅔)





For the sake of the environment

Energy efficiency, ecodesign & F-gas regulation

Natural refrigerants, energy efficiency and sustainable construction are a matter of course for us. This means that all self contained units are available with the environmentally friendly refrigerant propane R290 and **thus fulfil the legal requirements of the F-Gas Regulation and the Ecodesign Directive**.

Due to the high level of vertical integration, spare parts are available even years after purchasing a unit. Units can thus be repaired instead of being completely replaced – sustainability taken a step further.

15 %

New: when intelligent **sleep mode** is active – **up to 15 %** lower power consumption

Efficient refrigeration system. Reliable technology.

- Thanks to optimised insulation and 4D air routing, **energy consumption is reduced by up to 30 %** compared to the previous version
- Optimum evaporator position between the fixtures for **even air circulation** around the products
- Optimised evaporator with **hybrid shield technology** and improved thermal conductivity
- **Odourless** and **corrosion-resistant**, thanks to cataphoretic coating (highest corrosion protection, > 1000 hours resistance in salt spray test according to DIN EN ISO 9227)
- Minimal cooling losses when opening the doors and shutters
- Optional: other evaporator versions, e. g. for CO_2, brine, ...
- 5-year guarantee on evaporator

GASTRO ECONOMY

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